



Culinary Arts or Baking and Pastry Arts Certificate



SCAN ME

Program: Culinary Arts or Baking and Pastry Arts Certificate
Department: Academy of Culinary Arts
College: [Health and Human Services](#)
Website: <https://www.iup.edu/culinary/>
Contact Information: Chef Lynn Pike- Program Coordinator
125 S. Gilpin Street, IUP, Punxsutawney, PA 15767
Phone: 814-938-8400
Fax: 814-938-1155
Email: culinary-arts@iup.edu



Accreditation: The program is accredited by the American Culinary Federation (ACF) www.acfchfs.org/

Program Description: The Indiana University of Pennsylvania Academy of Culinary Arts is a 16-month (four-semester) program fully accredited by the American Culinary Federation and recognized nationwide for its high-quality curriculum. The small class sizes and world-class chefs provide hands-on instruction unparalleled by any other Culinary or Baking and Pastry program. IUP Academy of Culinary Arts will give you the education you need to work as a professional and start you on your way to an exciting creative career in the hospitality industry.

Career Opportunities: Restaurant and hospitality occupations reward those with passion, talent, and a good work ethic. With a Certificate in Culinary Arts or Baking and Pastry Arts from IUP, you will be well-qualified and well-positioned for any career in the hospitality industry. Furthermore, your IUP credentials show your future employers that you want to move up the ladder, that you want to become a leader, and that you are not afraid of the risks and rewards that come with a highly successful career. Your certificate from IUP Academy of Culinary Arts can lead you to a career as: Cook, Baker, Chef, Pastry Chef, Caterer, Restaurant owner, B&B owner, Food stylist, Food critic, Personal chef, culinary educator, or food sales representative.

Student Organizations: *All Culinary and Baking and Pastry Arts majors are encouraged to become members of The Groundhog Chapter of the American Culinary Federation (ACF). The ACF is the largest professional chefs' organization in North America, and you can join and participate right on campus with educational meetings held at the Fairman Centre of the IUP Academy of Culinary Arts. In this group you will: learn about the latest culinary trends in presentations by guest speakers and culinary experts; network with industry professionals; gain qualification toward professional certification; and see culinary demonstrations.
*Students are also able to participate in the ACA Ice Carving Club and learn the many techniques of carving beautiful sculptures and centerpieces from 300-pound blocks of ice using chisels and chain saws specifically made for this artistic medium.
*Students can also participate in many free-time activities through their membership in the Culinary and Baking Student Association (CBSA) and the Punxsutawney Activities Board.

Experiential Learning: The IUP Academy of Culinary Arts externship program has a 100 percent externship placement record, and over 85 percent of our students are placed in four-and five-star properties for their externship work experience. During the Employment Strategies class, employers will visit the Academy of Culinary Arts to discuss their property and what opportunities they have for you to continue your education at their site.



Culinary Arts or Baking and Pastry Arts Certificate

Department: Academy of Culinary Arts
College: Health and Human Services
Degree: Certificate
Calendar Year: 2023-2024
Website: <https://www.iup.edu/culinary/>

Summary of Requirements: IUP Academy of Culinary Arts offers students an environment that provides the opportunity to learn the concepts and technical methodologies of cooking, baking, and pastry arts. This is accomplished by combining hands-on practice with the requisite theory, demonstrations, and work ethic required using traditional classroom instruction and laboratory training, culminating to a first-job work experience during the final semester. Students enrolled in the program are taught the appropriate knowledge, skills, and attitudes to ensure their success in the culinary or baking and pastry profession along with a solid foundation of skills that will serve them in a variety of career pursuits throughout the hospitality industry.

All Program Students		Hrs		Program Specific Requirements:		Hrs
Theory Class Requirements:				Culinary Laboratory Class Requirements:		
CMGT 1000	Sanitation Management	30		BKNG 1000	Introduction to Baking	75
CMGT 1100	Product Identification	30		BKNG 2000	Intermediate Baking	75
CMGT 1200	Hospitality Mathematics	30		CKRY 1000	Farinaceous Products & Veg. Cookery	75
CMGT 1301	Nutrition	30		CKRY 1100	Stocks, Soups, and Sauces	75
CMGT 2001	Purchasing	30		CKRY 2001	Nutritional Cuisine and Poultry Prep Cookery	75
CMGT 2100	Wine Appreciation & Beverage Mgmt.	30		CKRY 2100	Beef and Veal Prep and Cookery	75
CMGT 2200	Supervisory Management	30		CKRY 2200	Pork, Lamb, and Game Prep and Cook	75
CMGT 2300	Menu Design	30		CKRY 3000	Fish and Shellfish	90
DVLP 1100	Personal & Professional Development	30		CKRY 3100	American Cuisine Culinary	90
DVLP 2000	Employment Strategies	30		CMGT 3000	American Table Service	90
				GMGR 1000	Introduction to Garde Manger Culinary	75
Lab Class Requirements:				GMGR 3000	Advanced Garde Manger Culinary	90
CMGT 2400	Intro to Hospitality Business	30				
COMP 1000	Introduction to Computers	45		Baking & Pastry Laboratory Class Requirements:		
COMP 2000	Computer Accounting Applications	45		BKPS 1000	Baking Theory & Practice	75
DVLP 1000	Careers	30		BKPS 1001	Artisan Bread	75
				BKPS 1002	Viennoiserie & Quick Breads	75
Independent Study Requirements: *				BKPS 1003	Petit Fours, Cookies, & Cakes	75
JPRJ 1000	Culinary Professional Portfolio 1	P/F		BKPS 1004	Pies, Tarts, & French Pastries	75
JPRJ 1100	Baking & Pastry Professional Port. 1	P/F		BKPS 2001	Pastillage & Confections	75
JPRJ 2000	Culinary Professional Portfolio 2	P/F		BKPS 2007	Artisan Chocolate & Sugar Showpieces	75
JPRJ 2100	Baking & Pastry Professional Port. 2	P/F		BKPS 2003	Custards & Frozen Desserts	75
JPRJ 3000	Culinary Professional Portfolio 3	240		BKPS 2004	Specialty Cake Decorating	75
JPRJ 3100	Baking & Pastry Professional Port. 3	240		CKRY 3300	American Cuisine for Baking & Pastry	90
				CMGT 3000	American Table Service	90
Externship Requirements:				GMGR 1300	Introduction to Garde Manger Baking & Pastry	90
EXSP 4000	Culinary Arts Externship	450		GMGR 3300	Advanced Garde Manger Baking & Pastry	90
EXSP 4100	Baking & Pastry Arts Externship	450		Total	Program Hours	2100

Additional Information:

Students will receive their certificate of completion after finishing the externship work experience and earning a passing grade in all Academy classes.

*Each program requires students to complete a 3-part portfolio for a total of 240 hours (75 hours in the fall, 75 hours in the spring, 90 hours in the summer).